



Kitchen

Table d'Hote (Spring 2026)

Shared starter

Macadamia & wattle seed hommus, danish feta, hot honey & chargrilled sourdough

MIDDLE (choose)

Pan Seared salt water barramundi gf (a)

Seared barramundi w/ barbeque u10 Spencer Gulf king prawn, coconut fish curry & Asian greens

Char grilled kangaroo loin gf, df

Kangaroo raspberry emulsion, pickled beetroot & arugula salad w/ danish feta, red apple & walnuts

Seasonal house pasta vg, vnr, gf

House pasta, vegan pesto casarecce w cherry tomatoes & spring flowers

Share the sides

Szechuan pepper shoestring fries w/ house made aioli gf

Seasonal garden salad w/ Davidson plum vinaigrette df, gf

TO END

Seasonal (light) vg, gf

lemon Madeira cake, lemon curd, vanilla ice cream, lemongillo meringue cream

Seasonal (rich) vg

Sundae w. chocolate almond brownie & sauce, vanilla ice cream & miso caramel

ADMINISTRATION

\$74 per person; add dessert for \$14; weekend / public holiday additional 10% / 15%

Please advise us of any dietary restrictions, we will do our best to help

Any questions please ask any of the friendly Silos Kitchen staff